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Catering Menu

Main Dishes

- Hickory smoked pulled pork
- Cold cut sandwiches, Italian, caprese, beef, veggie, chicken salad
- Smoked brisket
- Beef tips, grilled steak, peppers, onions,
- Taco bar, beef or chicken or shrimp
- Spaghetti with garlic bread
- Chicken tenders, grilled or breaded
- Prime rib
- Balsamic glazed seared salmon
- Honey mustard herbed salmon en papillote
- Baked lemon butter dill cod
- Chicken alfredo
- Shrimp scampi
- Seared lamb lollipops with cherry balsamic glaze
- Duck à l'Orange
- BBQ chicken thighs
- Signature grilled hot dogs, includes sauerkraut, coleslaw, onions

Sides

- Coleslaw
- Mashed garlic potatoes
- Pasta salad
- Salad
- Brussels sprouts
- Asparagus
- Mac and cheese
- Collards
- Baked bacon beans or vegetarian option
- Charcuterie Platter

Apps

- **Artichoke dip with crostini**
- **Brie with apricot jam and jalapeno**
- **BBQ chicken bites**
- **Smoked or baked wings with choices of parmesan garlic, BBQ, buffalo, lemon pepper, or dry BBQ rub**
- **Roasted artichoke hearts**
- **Mini crab cakes with bechamel sauce**
- **Prosciutto bruschetta crostini**
- **Toasted pimento cheese wedges**
- **Brisket sliders, brisket, gouda cheese tossed in BBQ sauce**

This is a selection of the most requested items. All items can be customized to your liking, and we can also create unique dishes that are not listed on this menu to meet your needs. Pricing varies depending on guest count and market price of products. Pricing can be discussed at the time of quotation.